Menus and Recipes for

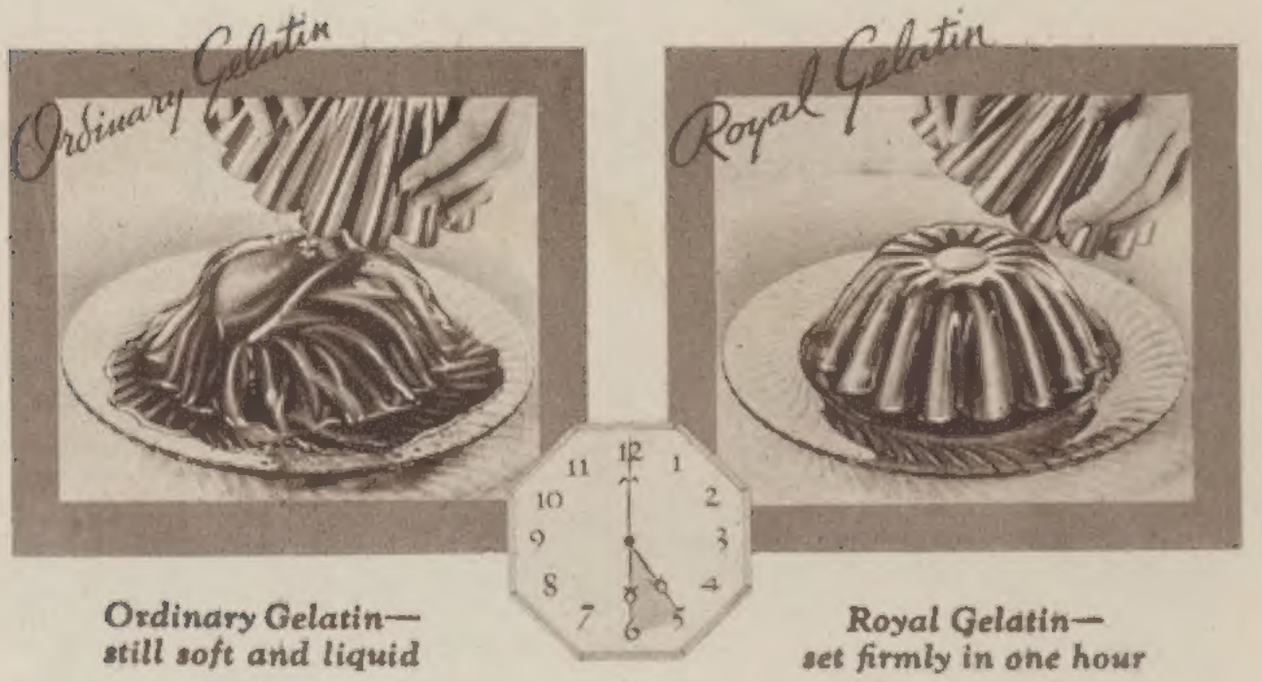
ROYAL

Quick Setting

Gelatin Dessert

***Royal Lime Fruit Salad* (Page 10)**

America's *Quickest Setting* Gelatin Dessert



Ordinary Gelatin—still soft and liquid

Royal Gelatin—set firmly in one hour

MAKE this test yourself. You can prove in your own kitchen that Royal *Quick Setting* Gelatin sets faster than other gelatin desserts.

Buy a package from your grocer. Prepare it and chill it your usual way. Then notice how quickly it jells. In about half the usual time!

In fact, with modern mechanical refrigeration, this new Royal Gelatin Dessert will set in an hour, or less. And if it is desired to shorten the stiffening time still further, follow the Quick Method for preparation and chill by either Method 2 or 4 on the next page.

Just think what this means to you. No more morning preparation of the gelatin for your evening meal. You can make it late in the afternoon, if you like—just before your meal is put on to cook.

No more anxious moments wondering if it will "stiffen." When dessert time comes, your Royal Gelatin Dessert is ready to unmould. Perfectly set . . . delicately tender and quivery.

GENERAL DIRECTIONS

Pour contents of 1 package of Royal *Quick Setting* Gelatin Dessert into bowl. Add 1 cup (½ pt.) boiling water; stir until completely dissolved. Add 1 cup (½ pt.) cold water. Stir and pour into moulds. Set in cold place to stiffen.

Quick Method: Thoroughly dissolve contents of package in 1 cup (½ pt.) boiling water. Add 1 cup (½ pt.) ice water or 1 cup (½ pt.) finely crushed ice. Stir until ice completely melts. Pour into mould and set mould in pan of cracked ice.

Fruit juices or other liquid in the same amount may be used in place of cold water.

How to shorten the Stiffening Time

1) Use metal individual or shallow moulds.
2) Chill by setting mould in pan and surround mould with cracked ice.
3) Put mould on bottom shelf under freezing unit of mechanical refrigerator.
4) Chill by pouring gelatin dessert mixture into freezing tray of mechanical refrigerator. (Will set in 20 minutes or less.)
5) Chill by setting mould, covered, on outside window sill on cold day.

How to Unmould Royal Gelatin Desserts: Dip mould quickly into bowl of warm water, being careful not to let water come over edge. Loosen carefully from sides with small pointed knife. Invert serving dish over mould and turn both quickly upside down. The mould can then be easily removed.

How to Whip Royal Gelatin Desserts: Prepare as directed above; chill until almost set (as thick as syrup); whip with rotary egg beater until as stiff as whipped cream (about 5 minutes). Chill until firm.

How to Mould Fruits, Vegetables, etc.: Drain off all liquid; add to gelatin dessert when it begins to thicken; chill until firm.

To mould fruit in design—set mould in pan of cracked ice. Pour in enough cold gelatin mixture to form a thin coating by tipping mould slowly, to allow gelatin to coat the sides. When firm, arrange fruit in desired position; add carefully more cold gelatin mixture a little at a time to cover fruit; chill. When firm, add more fruit, continuing until mould is filled.

Any fresh or canned fruit may be used except fresh pineapple which must be cooked before adding to gelatin.

HOW TO SERVE ROYAL GELATIN DESSERTS

APPETITES wake up at just the sight of the beautiful gem-like tones of Royal Gelatin Desserts. Tender, quivery, sparkling with color . . . they add glamour to the simplest meal.

Variety is an easy matter with the six delicious Royal flavors to choose from! Raspberry, Strawberry, Cherry, Orange, Lemon, and the brand new flavor—Lime.

These fruit flavors are so delicious, they need no embellishment. And—good news for dieters—they satisfy the sweet tooth without adding a single unfashionable curve.

Add a "party" air, if you like, with a garnish of fruit, either fresh or canned. Or serve with a fruit or custard sauce—or cream, plain or whipped. Or whip the gelatin when it begins to thicken—pile high in individual glasses—you have a dessert suitable for the "dressiest" occasion. Fold whipped egg whites or whipped cream into the slightly thickened gelatin, and your reward is a fairy-like "sponge" or Bavarian cream.

You can make all sorts of fascinating salads, desserts and substantial luncheon dishes with meats, fish, vegetables and fruits moulded in Royal Gelatin Dessert. Individual servings turned out on crisp lettuce and served with mayonnaise or cream dressing eloquently invite the appetite. And what a delightful solution to the problem of left-overs!

The possibilities of Royal Gelatin Dessert are limited only by your own ingenuity. New ways to use it crop up every day. One of the newest ways is—pie . . . Royal Gelatin Pie.

Royal Gelatin Pies and Tarts

Prepare Royal Gelatin Dessert in the regular way and chill until it starts to thicken. Then pour into a baked pie shell and chill until firm.

Gelatin pies and tarts are entirely new and really *different*. They make it possible to use fruit and other soft fillings that will not soak into the crust, and they are easy to serve.

You'll find them delicious—plain; with fresh or canned fruits; with whipped or custard mixtures. Look for the recipes on pages 8 and 9.

MENUS

BRIDGE LUNCHEONS AND BUFFET SUPPERS

What is the recipe for a successful party? To good food, add about equal parts of imagination and ingenuity, artfully employed to stimulate interesting conversation. Frequently all that is needed to start things off is a little surprise in the menu.

There seems no end to the interesting things you can make with Royal Gelatin Dessert. Moulded salads of crisp vegetables or savory meats make new and zestful main dishes for bridge luncheons or suppers. And what an irresistible invitation to the appetite is a cool, shimmering mould of Lime Strawberry Sponge!

~

Chicken Bouillon
Hot Rolls
Mustard Pickles Olives
Egg Timbales
*Cherry Burnt Almond Jelly
Orange Blossoms
Demi Tasse

~

Cold Sliced Chicken
Stuffed Celery Olives
Pecan Muffins
*Lime Strawberry Sponge
Demi Tasse

~

Clam Bouillon
*Royal Chef Salad
Toasted Crackers
*Mint Soufflé
Royal Cup Cakes
Coffee

~

Mushroom Patties
Finger Rolls Olives Celery Curls
Coffee Tea
*Almond Fruit Mould

~

American Cheese and Bacon on Toast
Doughnuts *Orange Prune Soufflé
Cider Coffee

Raspberry Concord Parfait (Page 4)

~

Oysters in Cream on Toast
Celery Hot Rolls *Cranberry Relish
Coffee Salted Nuts
*Almond Bisque

~

Curried Chicken on Toast
Coffee Saratoga Chips Tea
Hot Biscuits
*Raspberry Princess Pudding

~

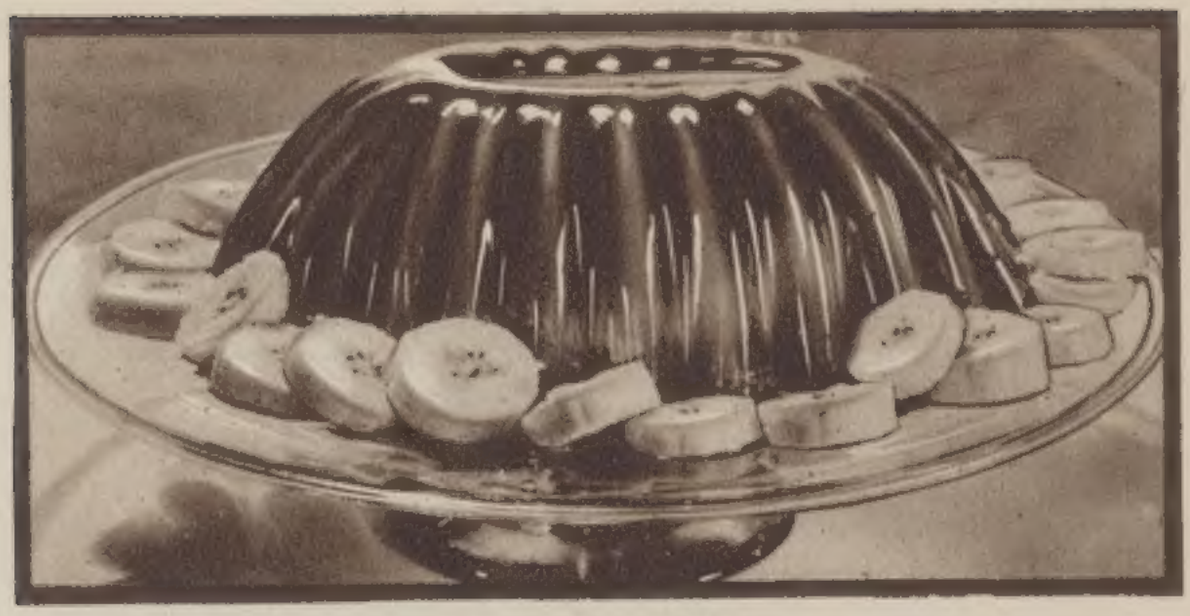
Creamed Fish in Shells
*Duchess Salad
Ginger Cheese Muffins
*Fresh Fruit Parfait
Coffee

~

*Royal Hors d'oeuvres
Vermicelli Soup
*Royal Luncheon Salad
Hot Finger Rolls
*Cherry Sherry Wafers
Coffee

*Recipes in book.

DESSERTS



Orange Lemon Jelly

ORANGE LEMON JELLY

1 package Royal Gelatin Dessert (orange flavor)
2 cups boiling water
1 package Royal Gelatin Dessert (lemon flavor)
2 cups cold water

Dissolve Royal *Quick Setting* Gelatin Desserts together in boiling water; add cold water. Pour into moulds; chill until firm. Serve plain, with sliced fruit, or cream. Serves 12.

Approximate cost 16¢.

RASPBERRY CONCORD PARFAIT

1 package Royal Gelatin Dessert (raspberry flavor)
1 cup boiling water
½ cup grape juice
½ cup cold water

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add grape juice and cold water. Fill 6 parfait glasses two-thirds full; chill. Chill remaining mixture until it begins to thicken, then whip with egg beater until thick and light. Pile on top of the plain gelatin and chill until ready to serve. Serves 6.

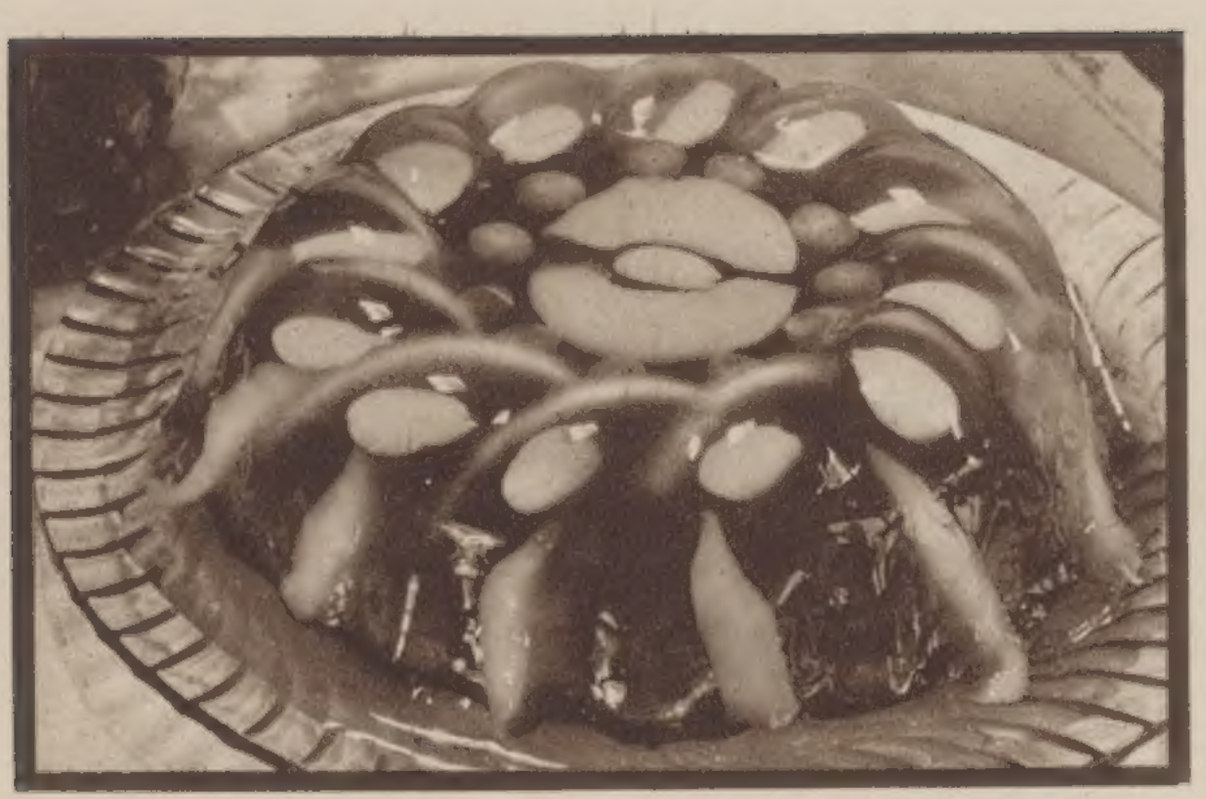
Approximate cost 15¢.

APRICOT BANANA WHIP

1 package Royal Gelatin Dessert (orange flavor)
1 cup boiling water
few grains salt
½ cup apricot juice
1½ cups stewed apricots
1½ bananas

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add salt and apricot juice. Rub bananas and apricots through a sieve and add to gelatin mixture. Chill until it begins to thicken, then whip with rotary egg beater until light and fluffy. Mould and chill until firm. Serves 9.

Approximate cost 24¢.



Almond Fruit Mould

ALMOND FRUIT MOULD

1 package Royal Gelatin Dessert (cherry flavor)
1 cup boiling water
1 cup cold water
2 or 3 halves of canned pears, sliced
½ cup white grapes, halved and seeded
¼ cup blanched almonds, halved

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add cold water. When it just begins to thicken, pour small amount in large mould. Allow to set. Arrange pieces of fruit and nuts in desired position, to form a design. Add more gelatin mixture to cover and chill until firm. Mix remaining fruit and nuts with rest of thickened gelatin and pour into mould. Chill until firm. Serves 6.

Approximate cost 29¢.

MINT SOUFFLÉ

1 package Royal Gelatin Dessert (lime flavor)
1 cup boiling water
1 cup cold water
few drops mint extract or oil of peppermint

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water and a few drops mint extract to make a delicate flavor. Chill until it begins to thicken, then beat with egg beater until very frothy and thick. Pour into mould and chill until firm. Serve garnished with whipped cream and fresh mint leaves. Serves 8.

Approximate cost 9¢.

ORANGE PRUNE SOUFFLÉ

1 package Royal Gelatin Dessert (orange flavor)
1 cup boiling water
few grains salt
1 tablespoon lemon juice
½ cup prune juice
¾ cup stewed prune pulp, chopped or put through food chopper

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add salt, lemon juice and prune juice. Chill until it begins to thicken. Whip with egg beater until light and fluffy, then fold in prune pulp. Pour into mould and chill until firm. Serves 8. Approximate cost 14¢.

PRUNE BAVARIAN CREAM

Prepare Orange Prune Soufflé with lemon flavor, omit the lemon juice and fold in 1 cup whipped cream with the prune pulp. Serves 10. Approximate cost 37¢.

ROYAL ALMOND BISQUE

1 package Royal Gelatin Dessert (lemon flavor)
¼ teaspoon salt
2 tablespoons sugar
1 cup boiling water
½ cup cold water
1 cup cream, whipped
1 teaspoon almond extract
6 macaroons, dried and rolled
9 marshmallows, cut in pieces
3 tablespoons candied cherries, chopped

Dissolve Royal *Quick Setting* Gelatin Dessert, sugar and salt in boiling water; add cold water. Chill. When mixture begins to thicken, whip until frothy. Fold in other ingredients. Mould and chill. Serves 8. Approximate cost 55¢.

CHERRY BURNT ALMOND JELLY

1 package Royal Gelatin Dessert (cherry flavor)
1 cup boiling water
1 cup cold water
2 tablespoons candied or maraschino cherries, chopped
⅓ cup shelled almonds

Blanch the almonds and brown in hot oven, shaking occasionally to color evenly. Cool and chop fine. Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water and chill. When thick but not set, stir in the cherries and almonds. Mould and chill until firm. Serves 6. Approximate cost 22¢.

CHERRY BURNT ALMOND CREAM

Fold 1 cup whipped cream in the Cherry Burnt Almond Jelly just before it is moulded. Serves 8. Approximate cost 47¢.

CHERRY SHERRY

1 package Royal Gelatin Dessert (cherry flavor)
1 cup boiling water
⅔ cup cold water
⅓ cup cooking sherry

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water and cooking sherry. Mould and chill until firm. Serve as a dessert or as a garnish for other desserts. Serves 6. Approximate cost 15¢.

Orange Charlotte Russe

ORANGE CHARLOTTE RUSSE

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
⅛ teaspoon salt
2 tablespoons sugar
1 cup orange juice
pulp from 2 oranges, drained from juice
1 cup cream, whipped

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add salt and sugar; add orange juice; chill until it begins to thicken. Whip until frothy; fold in fruit and whipped cream. Mould and chill. Serves 10. Approximate cost 54¢.

STRAWBERRY BLOSSOMS

1 package Royal Gelatin Dessert (strawberry flavor)
1 cup boiling water
1 cup crushed strawberries
¼ cup powdered sugar
whipped cream

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add crushed strawberries and powdered sugar. Chill until firm. Alternate spoonfuls of the gelatin and sweetened whipped cream in tall parfait glasses, finishing with the cream for the top. Garnish with a whole strawberry. Serves 6.

Approximate cost 49¢.

Cherries, raspberries or peaches may be used in the same way with any flavor Royal *Quick Setting* Gelatin Dessert.

RASPBERRY PRINCESS PUDDING

1 package Royal Gelatin Dessert (raspberry flavor)
1 cup boiling water
1 cup cold water
½ cup cream, whipped
¼ teaspoon salt
1 cup sponge cake cubes

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add cold water. Pour ¾ cup of this mixture into shallow pan to depth of about ½ inch. Chill until firm and cut into cubes. Add salt to remaining liquid gelatin mixture and chill until it begins to thicken. Beat until thick and frothy. Fold in whipped cream, cubes of cake and of clear gelatin. Pour into mould and chill until firm. Cut into slices to serve. Serves 6.

Approximate cost 30¢.

APPLE SNOW PUDDING

1 package Royal Gelatin Dessert (lemon flavor)
½ cup sugar
¼ teaspoon salt
1 cup boiling water
½ cup cold water
2 egg whites
1 large tart red apple
1 tablespoon lemon juice

Dissolve Royal *Quick Setting* Gelatin Dessert, sugar and salt in boiling water. Add cold water; chill until mixture begins to thicken. Grate unpeeled apple and pour over it the lemon juice. Add to thickened gelatin mixture and whip. When light and frothy, add egg whites beaten very stiff. Continue to beat until mixture holds its shape. Pile into sherbet glasses or moulds. Chill. Garnish with cubes of Cherry Sherry Gelatin (page 6). Serves 8. Approximate cost 21¢.

APRICOT CREAM PIE

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
½ cup cold water
½ cup apricot juice
few grains salt
1¼ cups apricot pulp from stewed or canned apricots

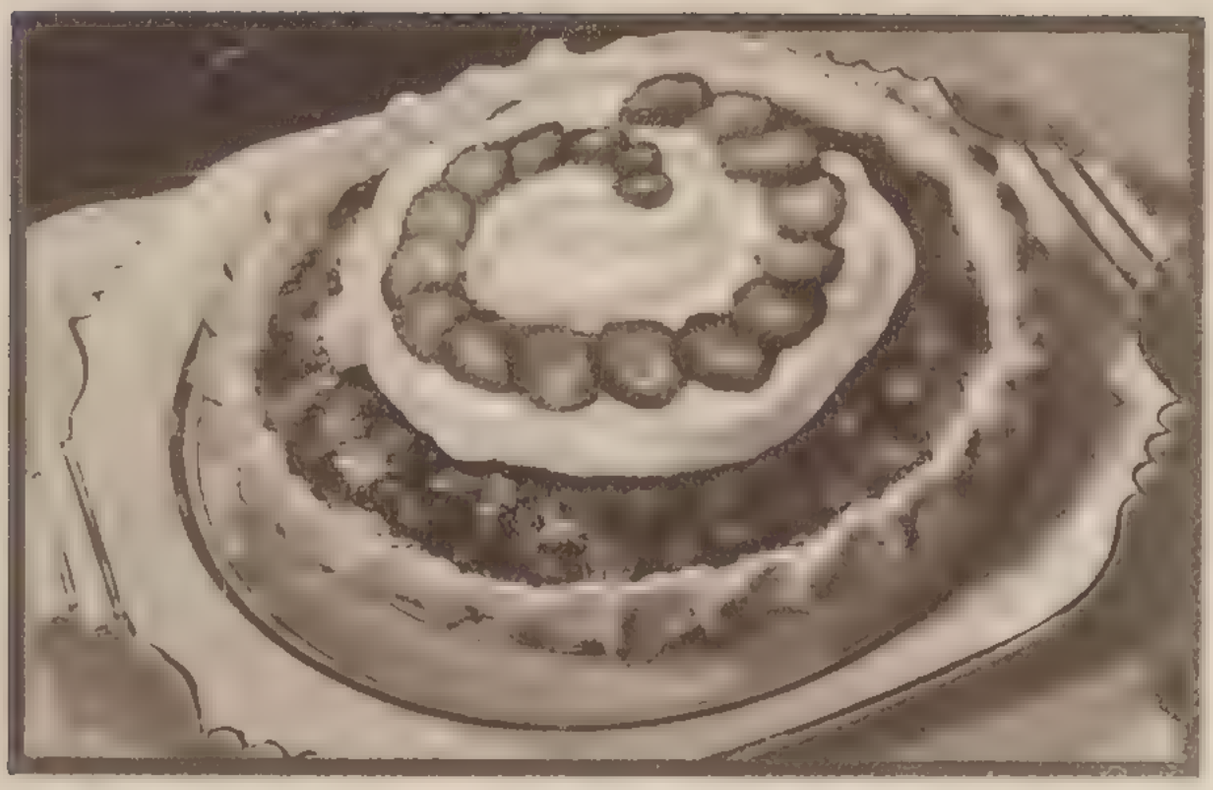
Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water, apricot juice and salt. Chill until thick. Whip until light and fluffy. Fold in apricot pulp. Pour into baked pastry shell. Chill. Before serving, spread top with sweetened whipped cream, flavored with a few drops of almond extract. Makes one large pie. Approximate cost 37¢.

PEANUT SQUARES

1 package Royal Gelatin Dessert (raspberry flavor)
1 cup boiling water
1 cup cold water
3 tablespoons finely chopped peanuts
6 marshmallows, cut in pieces

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add cold water. Chill until it begins to thicken. Add peanuts and marshmallows. Pour into square or oblong pan. Chill until firm. Cut into squares and serve. Serves 8.

Approximate cost 13¢.



Strawberry Blossom Tart

STRAWBERRY BLOSSOM TART

2 packages Royal Gelatin Dessert (strawberry flavor)
2 cups boiling water
1 cup cold water
2 cups crushed strawberries
½ cup powdered sugar
¼ teaspoon salt
1 cup cream, whipped and sweetened

Dissolve Royal Quick Setting Gelatin Dessert in boiling water. Add cold water, strawberries, sugar and salt. Chill until mixture begins to thicken, then pour into a baked pastry shell. Chill until firm. Garnish top with whipped cream and sliced strawberries. Makes 1 large pie or 1 small pie and tarts.

Approximate cost 70¢.

LEMON CHIFFON PIE

½ package Royal Gelatin Dessert (lemon flavor)
½ cup boiling water
4 egg yolks
½ cup sugar
juice and grated rind of one lemon
4 egg whites
½ teaspoon salt
½ cup sugar
whipped cream
dry and grated macaroons

Dissolve Royal Quick Setting Gelatin Dessert in boiling water. Cook egg yolks with sugar, lemon juice and rind until like custard. Add gelatin mixture and cool. When thick and smooth, but not set, fold in egg whites whipped to a stiff meringue with the salt and sugar. Pour into large baked pastry shell and chill. Cover top with unsweetened whipped cream and sprinkle with grated macaroon crumbs. Serves 8. Approximate cost 52¢.

Lime . . . *Cooling Lime*
The New Royal Flavor . . .

THIS marvelous Royal *Quick Setting* Gelatin comes in six delicious fruit flavors: Raspberry, Strawberry, Cherry, Lemon, Orange, and a brand new flavor . . . the luscious coolness of juicy Limes.

Piquant, refreshing . . . this new lime flavor makes possible a new variety of tempting dishes.

For salads, Royal Lime Gelatin blends deliciously with vegetables, fruits, cream cheese, olives, etc. Turned out on a crisp bed of lettuce, endive or chicory, these salads feast the eye as well as the appetite.

And for desserts, this intriguing flavor inspires many novel and delicious combinations.

Lime Strawberry Sponge

Buy a package of Royal Lime Dessert today. Try one of these delightful new recipes—and enjoy a new taste sensation.

ROYAL LIME FRUIT SALAD

1 package Royal Gelatin Dessert (lime flavor)
1 cup boiling water
1 cup cold water
½ cup thinly sliced cucumber
1 cup fresh fruits in season (honey dew melon and fresh pears, sliced)

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water: add cold water. Chill until it begins to thicken, then add fruits and cucumber. Pour in melon shaped mould. Chill until firm. Unmould, garnish with lettuce, curly endive or chicory and place finger-shaped sections of Pineapple Cream Cheese Salad (page 16) alternately with curls of ripe olives around edge of salad. Serves 10. Approximate cost 20¢.

LIME STRAWBERRY SPONGE

2 packages Royal Gelatin Dessert (lime flavor)
2 cups boiling water
1 cup cold water
1 cup cream, whipped
⅛ teaspoon salt
few drops vanilla extract
few drops almond extract
1 cup cut strawberries

Dissolve one package Royal *Quick Setting* Gelatin Dessert in 1 cup boiling water. Add cold water. Pour into large mould to half fill it and chill until firm. Dissolve other package Royal *Quick Setting* Gelatin Dessert in one cup boiling water. Chill until it begins to thicken. then whip until frothy. Add cream whipped with the salt. Add flavoring. Fold in cut strawberries. Pour into mould of firm gelatin. Chill until firm. Garnish with whole strawberries. Serves 12. Approximate cost 51¢.

LIME MACAROON PARFAIT

1 package Royal Gelatin Dessert (lime flavor)
1 cup boiling water
1 cup cold water
1 cup cream
few grains salt
½ cup macaroon crumbs

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water. Chill ½ cup of gelatin in small pan. When set, cut into cubes. Fill parfait glasses ⅔ full with remaining gelatin mixture. Chill until firm. Before serving, whip the cream with the salt. Add macaroon crumbs. Pile lightly on lime gelatin in parfait glasses. Garnish with cubes of lime gelatin. Serves 8. Approximate cost 39¢.

GINGERBREAD BETTY

1 package Royal Gelatin Dessert (orange flavor)
1 cup boiling water
½ cup cold water
1¼ cups sweetened apple sauce
¼ teaspoon salt
1 tablespoon lemon juice
1 cup gingerbread crumbs

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water, apple sauce, salt and lemon juice Chill When it begins to thicken, stir in gingerbread crumbs. Mould and chill until firm. Serve with thin cream. Serves 9.

Approximate cost 26¢.

FRESH FRUIT PARFAIT

1 package Royal Gelatin Dessert (any flavor)
1 cup boiling water
1 cup cold water
crushed or sliced fresh fruits in season, sweetened

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water. Chill until firm. Alternate spoonfuls of fruit and gelatin mixture in tall parfait glasses and garnish top with whipped cream. Serves 8 to 10. Approximate cost 18¢.

ORANGE DATE JELLY

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
1 cup cold water
1 tablespoon lemon juice
¼ teaspoon salt
½ cup orange sections, free from all skin
2 tablespoons dates, cut in strips

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water, lemon juice and salt; chill. When it begins to thicken, stir in orange sections and dates. Mould in individual ring moulds or in square pan. Chill until firm. Serves 8.

Approximate cost 17¢.

RHUBARB RING

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
¼ cup orange juice
1 lb. young strawberry rhubarb
⅔ cup granulated sugar

Cut rhubarb in one inch pieces. Steam in double boiler until tender, but unbroken. Add sugar when nearly done. Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Measure juice from rhubarb and add water if necessary to make ¾ cup. Add to gelatin. Add orange juice. Chill until it begins to thicken, then carefully fold in rhubarb. Chill in ring mould until firm. Unmould. Fill center with fresh strawberries, pineapple and cherries. Serves 8. Approximate cost 25¢.

Royal Cocoanut Cream

ROYAL COCOANUT CREAM

1 package Royal Gelatin Dessert (orange or lemon flavor)
1 cup boiling water
1 egg yolk
¼ cup sugar
¼ teaspoon salt
2 cups milk
1 cup grated cocoanut
1 egg white

Make custard by adding sugar and salt to egg yolk and mixing in the milk. Cook in double boiler stirring until custard coats the spoon. Set aside to cool. Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Chill until mixture begins to thicken; beat in cold custard, cocoanut and stiffly beaten egg white. Pour into moulds and chill. Serve plain or with milk or cream. Serves 8. Approximate cost 31¢.

CRANBERRY RELISH

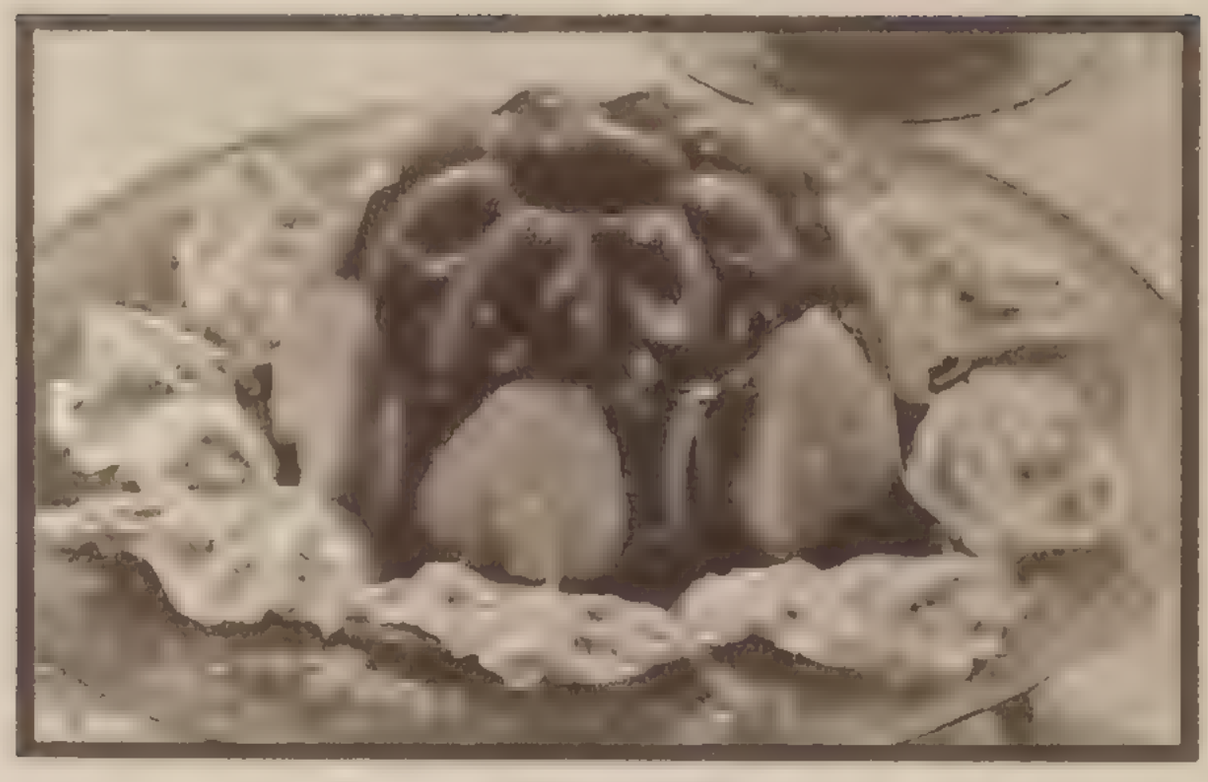
1 package Royal Gelatin Dessert (orange flavor)
1 cup boiling water
¼ cup sugar
1 cup cold water
1½ cups uncooked cranberries

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add sugar and cold water. Put cranberries through food chopper. Add to gelatin mixture and chill. When it starts to thicken, stir up and pour into moulds. Chill until firm. Serves 12. Approximate cost 15¢.

CRANBERRY ORANGE RELISH

Put ½ unpeeled, seeded orange through food chopper with the cranberries in Cranberry Relish; add to the gelatin mixture before it is moulded. Serves 12. Approximate cost 18¢.

SALADS



Superior Salad

SUPERIOR SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
1 cup cold water or canned pear juice
¼ teaspoon salt
1 tablespoon vinegar or lemon juice
3 to 4 halves canned pears
1 cream cheese
1 pimiento cut in small pieces

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add pear juice, salt and vinegar or lemon juice and cool. Soften cream cheese with milk or cream. Season with salt and paprika and put into cavity of pears. When gelatin mixture begins to thicken, pour just enough in a large plain mould to coat sides. Arrange pears around sides of mould with cheese side down. Arrange strips of pimiento between pears in design. Add remainder of gelatin mixture and chill until firm. Serve on crisp lettuce leaves with mayonnaise or French dressing. Serves 8. Approximate cost 35¢.

APPLE, CELERY AND GRAPE SALAD

1 package Royal Gelatin Dessert (lime or lemon flavor)
1 cup boiling water
½ cup green grapes, peeled, halved and seeded
1 cup cold water
½ cup celery, cut in match shaped pieces
½ cup thinly sliced red apple (skin left on)

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water. If lemon gelatin is used, color a delicate green with vegetable coloring. Chill until it begins to thicken, then fold in remaining ingredients. Pour into mould and chill until firm. Serves 8. Approximate cost 18¢.

Royal Luncheon Salad

ROYAL LUNCHEON SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
¼ cup vinegar
¼ teaspoon paprika
1 teaspoon salt
¾ cup cold water
¾ cup mayonnaise
1½ cups cold ham, cut in small pieces
2 tablespoons minced green pepper
2 tablespoons minced dill pickle
1½ teaspoons prepared mustard

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add vinegar, seasonings and cold water. Chill until it begins to thicken. Gradually beat in mayonnaise and fold in remaining ingredients. Mould in individual ring moulds or loaf tin. Chill until firm. Serve on lettuce. Serves 8.

Approximate cost 49¢.

ROYAL CHEF SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
¼ teaspoon salt
⅛ teaspoon paprika
1½ teaspoons grated onion
¼ cup vinegar
1 cup cold water
2 small tomatoes
½ cup romaine, cut in 1 inch pieces
¼ cup Swiss cheese, cut in match shaped pieces
½ green pepper, cut in match shaped pieces

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add seasonings, onion, vinegar and cold water. Chill until it begins to thicken. Peel tomatoes and cut into eighths. Add with romaine, Swiss cheese and green pepper to thickened gelatin. Pour in square or oblong pan; chill until firm. Serve spoonfuls on lettuce, romaine or other salad green with mayonnaise. Serves 6. Approximate cost 22¢.

EGG TIMBALES

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
1 teaspoon salt
½ teaspoon celery salt
½ teaspoon paprika
3 teaspoons prepared mustard
¼ cup vinegar
6 hard cooked eggs, chopped fine
⅔ cup mayonnaise

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add seasonings and vinegar. Chill until it begins to thicken, then add eggs and mayonnaise. Mould in small moulds; chill until firm. Garnish with pimiento. Makes 10 small moulds.

For sandwich filling add 1 tablespoon chopped pimiento and green pepper. Mould in loaf and slice. Approximate cost 56¢.

PINEAPPLE CREAM CHEESE SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
1 cup cold water
1 teaspoon salt
2 packages (6 oz.) cream cheese
1 cup cream, whipped
3 tablespoons pimiento, chopped
½ cup shredded pineapple, well drained from juice and chopped

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add cold water and salt. Chill. Mash cream cheese and beat into gelatin mixture when it begins to thicken. Fold in whipped cream, pineapple and pimiento. Mould in square shallow pan. Serves 10 to 20. Approximate cost 65¢.

VEGETABLE SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
¼ cup vinegar
1 teaspoon salt
2 tablespoons sugar
¾ cup cold water
½ cup cabbage, finely chopped
½ cup celery, finely chopped
2 tablespoons each dill pickle, pimiento, and green pepper, minced
1 tablespoon onion, finely chopped

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add vinegar, salt, sugar and cold water. Chill. When mixture starts to thicken, add remaining ingredients. Pour in shallow pans. Chill until firm. Serve in squares on lettuce with French dressing or mayonnaise. Serves 12. Approximate cost 17¢.

SALMON SALAD OR SANDWICH LOAF

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
1 teaspoon salt
2 tablespoons lemon juice
2 teaspoons grated onion
1 cup cold water
¾ cup mayonnaise
1½ cups salmon, flaked
1¼ cups celery, chopped fine
4 hard cooked eggs, coarsely chopped
1 small green pepper, minced

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add salt, lemon juice, onion and cold water. Chill until it thickens; mix in remaining ingredients. Pour into loaf pan; chill until firm. Cut in thick slices for salad, or in thin slices for sandwich filling. Serves 10 to 18. Approximate cost 96¢.

Duchess Salad

DUCHESS SALAD

1 package Royal Gelatin Dessert (lemon or lime flavor)
1 cup boiling water
few grains salt
¾ cup cold water
¼ cup grapefruit juice
½ cup diced cucumber or celery
1½ cups grapefruit pulp

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add salt, cold water and fruit juice. Color delicate green if lemon flavor used. Chill until it thickens; add cucumber and grapefruit. Pour in small moulds. Chill until firm. Serve on water cress with mayonnaise. Serves 6. Approximate cost 38¢

TEXAS SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
½ cup cold water
4 tablespoons lemon juice
¼ teaspoon salt
1 cup diced celery
1 cup diced apples
½ cup seedless raisins
½ cup American Cheese, cubed

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water; add cold water, lemon juice and salt. Chill until mixture thickens; fold in remaining ingredients; mould and chill. Use tart red apple, leaving skin on. Serves 6. Approximate cost 35¢

FIG SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
¾ cup cold water
½ teaspoon salt
1 tablespoon lemon juice
¾ cup canned figs, cut in fourths
3 tablespoons syrup from figs

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water, salt, lemon juice and fig syrup. Chill and when mixture begins to thicken, add figs. Mould and chill until firm. Serve with cream cheese and mayonnaise.

For frozen salad, pour thickened mixture in freezing trays and freeze 2 to 3 hours. Serves 8. Approximate cost 26¢.

Royal Hors D'Oeuvres

JELLIED CHICKEN SALAD

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water or chicken stock
1 teaspoon salt
¼ teaspoon paprika
1 teaspoon grated onion
¼ cup lemon juice
1 cup cold water
¾ cup thick mayonnaise
1 cup chicken, diced
½ cup celery, chopped or cut fine
1 pimiento chopped fine
1 small green pepper, chopped fine

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water or chicken stock. Add salt, paprika, grated onion and lemon juice. Add cold water. Chill until it becomes thick, then gradually beat in the mayonnaise. Fold in remaining ingredients and chill until firm. Serves 8 to 10. Approximate cost 43¢

JELLIED LUNCHEON LAMB

1 package Royal Gelatin Dessert (lemon flavor)
1 cup boiling water
¾ cup cold water
¼ cup white vinegar
1½ teaspoons salt
½ teaspoon celery salt
¼ teaspoon paprika
few grains pepper
½ teaspoon Worcestershire Sauce
1½ cups cold lamb, cut fine
3 tablespoons chopped capers
2 tablespoons chopped, stuffed olives

Dissolve Royal *Quick Setting* Gelatin Dessert in boiling water. Add cold water, vinegar and seasonings. Chill until it begins to thicken, then add meat, capers and olives. Pour into loaf pan and chill until firm. Cut into slices and serve with cranberry or other relish. Serves 10. Approximate cost 54¢.

ROYAL HORS D'OEUVRES

HERE'S a new idea for up-to-date little tidbits . . . that once and for all banishes the last minute rush. You can prepare your appetizers hours ahead—in large or small quantities—yet they'll look freshly made at serving time. A fascinating variety can be achieved with very small quantities of left-over fish, olives, pickles, etc., and the more expensive materials—such as anchovy, caviar—go farther when mixed with any one of the Royal Glazes given below. This protecting gelatin mixture keeps out the air . . . prevents discoloration. And it doesn't soak into bread, toast or pastry.

DIRECTIONS

Mix any combination of fish, chopped pickles, olives, hard cooked eggs, caviar, etc. with the Royal Glaze desired and spread on small thin shapes of bread, toast or pastry. Chill.

Or

Arrange thin slices of tomato, ripe olives, hard cooked egg or anchovies on bread, toast or pastry shapes. Coat with Royal Glaze and chill.

Or

Mix any combination desired with a Royal Glaze. Chill in thin sheets in shallow pan. Cut in same size and shape as toast or bread and arrange on them.

ROYAL GLAZE FOR HORS D'OEUVRES: Dissolve 1 package Royal *Quick Setting* Gelatin Dessert (lemon flavor) in ¾ cup boiling water; add ¼ cup vinegar, 2 teaspoons grated onion, ½ teaspoon salt, ¼ teaspoon paprika and few grains cayenne. Chill until it begins to thicken. Use as directed.

TOMATO GLAZE: Add to the Royal Glaze 3 tablespoons tomato catsup or chili sauce, 2 teaspoons horseradish and ⅛ teaspoon celery salt.

FRENCH DRESSING GLAZE: Dissolve 1 package Royal *Quick Setting* Gelatin Dessert (lemon flavor) in ¾ cup boiling water; add 2 tablespoons vinegar and ½ teaspoon salt. Chill until it begins to thicken. Slowly beat in ½ cup French dressing. Use as directed.

MAYONNAISE GLAZE: Prepare as for French Dressing Glaze, using 1 cup mayonnaise instead of French dressing, and adding 2 teaspoons grated onion.

SUGGESTED COMBINATIONS

1. Dip very thin slice of tomato or hard cooked egg in Royal Glaze. Place on round of bread; edge with minced parsley
2. Make paste of sardine, tuna fish, salmon, or anchovy. Mix with Tomato Glaze.
3. Mix pimiento, sardine and chopped egg with Mayonnaise Glaze. Garnish with caviar or slices of stuffed olives.
4. Mix chopped egg white, onion and caviar with French Dressing Glaze.

AS A DRINK
it's healthful . . . cooling . . . delicious!

WE saved this surprise for the last. You can make a delicious home drink with Royal Gelatin Desserts.

Served frosty cold . . . in tall, cool glasses . . . it is not only refreshing —it is good for you, too. Easily digestible. Containing both protein and carbohydrate, it helps to keep up your strength when the heat steals your appetite away.

The recipes below will show you three variations. Then try some combinations of your own.

ORANGE OR LIME SPARKLER—Dissolve 1 package Royal *Quick Setting* Gelatin Dessert (orange or lime flavor) in ¾ cup boiling water; add the juice of ½ lemon and ½ orange and 2 cups ice and water. Just before serving, add one 12 oz. bottle ginger ale. Serve with plenty of cracked ice Serves 7. Approximate cost 24¢.

STRAWBERRY CUP—Mix ½ cup crushed strawberries with 2 tablespoons powdered sugar and 1 tablespoon lemon juice. Let stand until juicy. Dissolve 1 package Royal *Quick Setting* Gelatin Dessert (strawberry flavor) in ¾ cup boiling water; add 1½ cups chopped ice, 2 cups cold water and strawberries. Mix well or frappe by pouring from one pitcher to another. Other berries may be used. Serves 6. Approximate cost 17¢.

PICNIC PUNCH—Boil ¾ cup sugar and 1 cup water together for five minutes. Empty contents of 4 packages of Royal *Quick Setting* Gelatin Dessert (1 lemon flavor, 1 orange flavor 2 strawberry flavor) into large bowl; add 1 quart boiling water; stir until dissolved. Add sugar syrup, 1 quart ice water, 1 small can grated pineapple and ½ cup chopped maraschino or fresh ox-heart cherries. Add 1 quart charged water or 2 bottles ginger ale and plenty of cracked ice. Serve very cold. Serves 40. Approximate cost 93¢.

Royal Gelatin Drinks are best served shortly after mixing

It's good for Growing Children..

Doctors recommend gelatin as a wholesome growth-promoting, easily digested food. Let your children have all they want of Royal *Quick Setting* Gelatin Dessert. They will love it—plain or in combination with other nourishing foods.

INGREDIENTS: Royal *Quick Setting* Gelatin Dessert is made with the highest grade gelatin, a necessary and most useful protein. The pure cane sugar used with it is a high-energy food. The flavors, which are derived from fresh fruits, are delicious and refreshing, and the added vegetable color makes a delightful, natural, sparkling mixture.

JUST A WORD OF CAUTION: All gelatin desserts are not alike. Be sure to get the quick setting kind—that tastes like real fresh fruit—Royal *Quick Setting* Gelatin Dessert. Tell your grocer nothing else will do. It is made by the makers of Royal Baking Powder, the famous cream of tartar product that has been on your pantry shelf for years. So you know it is made under the highest standards of quality and purity.

VBAY
12-4-05
10 mc

1 HOUR

from package to table

© 1930, Standard Brands Inc.

Printed in U. S. A